



part men 2 | 2017

aurora | 28 w. new york street | 630.844.0400

partyaurora@ballydoylepub.com



✧ beverage menu ✧

hosted bar:

All beverages ordered will be charged to one tab to be paid by the person/organization hosting the bar. To the guests this is an 'open bar.'

hosted bar w/options:

DESIGNATED TIME FRAME:

Host/Hostess agree to time span of bar service they will offer complimentary to their guests & agree to costs incurred. Example 7PM-10PM

BAR ALLOWANCE:

The bar is hosted up to a specific dollar amount. Example \$500.

SELECTED NUMBER OF DRINKS PER PERSON:

Each guest is given tickets for drinks (one drink per ticket) & the drinks ordered w/ the tickets will be charged to the host's tab.

SELECTED BEVERAGES:

The host can limit the beverage choices. Example domestic beer & house wine only.

cash bar:

Guests purchase their own beverages.

non-alcoholic beverages:

Unlimited coffee, tea, soda, water provided at \$3 per guest



à la carte
selections

✧ appetizers ✧

Prices reflect 15 piece orders; served sampler, buffet or butler style

irish chips / 25

Our homemade potato chips tossed in our Irish Dust seasoning

corned beef bites / 26

Our famous corned beef mixed w/ cream cheese, breaded & deep fried, served w/ a side of tomato horseradish sauce

reuben croquettes / 24

Shredded potatoes, corned beef, sauerkraut & swiss cheese, rolled & deep fried, served w/ a side of 1000 island

fried pickles / 18

Pickle spears, breaded & fried until golden brown, served w/ ranch

bacon wrapped sweet tots / 24

Sweet potato tots wrapped in bacon & baked, served w/ a brown sugar glaze

skewered meatballs / 19

Homemade meatballs tossed in our Guinness bbq, caribbean jerk or marinara

boneless skewered chicken wings / 25

Boneless wings tossed in your choice of Guinness bbq, asian, buffalo sauce or plain

buffalo wings / 45 (50 pieces)

Homemade Guinness bbq, spicy bbq, classic buffalo, Asian, spicy Asian, honey mustard or incinerator*

✧ starter platters ✧

Bite size appetizers; served sampler, buffet or butler style

mini soft pretzel bites/ cheese

S 50 / L 90

beer battered onion scoops

S 30 / L 55

mac'n'cheese bites

S 30 / L 55

galway cheese assortment

S 40 / L 75

Mozzarella, cheddar & swiss | *Add crackers for \$10 / \$15*

dubliner cheese assortment

S 60 / ***

Brie, gouda, bleu, cheddar & swiss | *Add crackers for \$10*

galway vegetable assortment

S 40 / L 70

Carrots, celery, tomato & cucumber

dubliner vegetable assortment

S 50 / L 90

Cauliflower, broccoli, radishes, carrots, celery, tomato & cucumber

small bites

Prices reflect 15 piece orders; served sampler, buffet or butler style

marinated olives / 35

Kalamata olives, green olives & cubed cheese in a house marinade, served in shot glasses | *Additional pieces for \$3 each*

caprese skewers / 45

Cherry tomatoes, fresh mozzarella & fresh basil in a balsamic glaze | *Additional pieces for \$3 each*

jumbo shrimp cocktail / 45

Chilled jumbo shrimp served w/ a zesty cocktail sauce

honey & goat cheese crostini / 30

Whipped goat cheese topped w/ honey, fresh rosemary & cracked black pepper, served cold on toasted bread

bruschetta crisps / 25

Housemade bruschetta topped w/ basil chiffonad & drizzled w/ balsamic, served on an olive oil & garlic rubbed crostini

stacked smoked salmon points / 30

A layer of spinach & artichoke dip, topped w/ bruschetta, topped w/ smoked salmon on artisan bread

seared tuna bites / 45

Seared rare tuna served w/ asian glaze, roasted sesame seeds & aioli on your choice of cucumber or toast point
Additional pieces for \$3 each

grilled pub skewers / 45

Grilled skewers w/ seasonal veggies, choice of one protein & one sauce (no mixing & matching please)

Protein: chicken, steak, tuna | Sauce: asian, guinness bbq, balsamic, italian, maple bourbon | Additional pcs for \$3 each

fish & chip bites / 30

Bite size beer battered cod served w/ our very own homemade tarter sauce

banger bites/ 30

Irish bangers, wrapped in puff pastry & served w/ our spicy brown mustard

bite sized shepherd's pie / 30

Mini shepherd's pie in phyllo cups, topped w/ mashed potatoes & cheddar cheese

❖ Dips ❖

Served sampler or buffet style

cold spinach & artichoke dip / sm 65, lg 115

Romano & parmesan cheese, spinach, artichoke hearts & water chestnuts, served w/ toasted flatbread

hot spinach & artichoke dip / sm 60, lg 110

Romano & parmesan cheese, fresh spinach & artichoke hearts, served w/ corn chips

ultimate housemade crab dip / sm 70, lg 120

Fresh imitation crab dip with whipped cream cheese and scallions served cold w/ toast points

roasted garlic hummus / sm 65, lg 120

Creamy housemade hummus served w/ toasted pita

❖ mini sandwiches ❖

Half tray & full tray reflect 20 & 40 sandwiches respectively

half tray 60 / full tray 110

garden vegetable

Fresh spinach, tomato, cucumber, mushroom, red onion & basil aioli on ciabatta

caprese / half tray 70, full tray 120

Thick sliced tomato, fresh basil chiffonad, buffalo mozzarella & balsamic on toasted ciabatta

corned beef

Our famous slow cooked corned beef served w/ swiss cheese & brown mustard

grilled chicken

Chicken breast tossed in buffalo, guinness bbq, asian or just plain served w/ lettuce, tomato, cheddar & chipotle mayo

cold cuts

An assortment of thinly sliced ham, turkey breast & roast beef served w/ french rolls, cheddar, lettuce & tomato

bbq pork

Tender shredded bbq pork served w/ swiss cheese | *Add fresh coleslaw \$10/ \$15*

angus burgers

Mini 100% angus beef patties served w/ lettuce, tomato & cheese | *Add fried jalapeños, grilled onion or bacon \$10/ \$15 each*

beef brisket / half tray 70, full tray 120

Smoked beef brisket served plain or w/ guinness bbq on toasted french bread | *Add fresh coleslaw \$10/ \$15*

dry-aged beef sliders / half tray 120, full tray 220

Dry aged beef w/ mixed greens, tomato & cheddar on a pretzel bun

❖ greens ❖

Can be served w/ your choice of dressings upon request

house salad

Romaine, cherry tomatoes, cucumbers, carrots, croutons & choice of dressing

S 35 / L 55

classic caesar

Crisp romaine lettuce, croutons, parmesan cheese, homemade caesar dressing (add chicken for \$10)

S 40 / L 60

chopped salad

Romaine lettuce w/ chicken, bacon, red onion, tomato, bleu cheese, hard boiled egg tossed in our citrus vinaigrette

S 50 / L 70

spinach & bleu

Baby spinach, dried cranberries, glazed walnuts, bleu cheese crumbles & red onion in a balsamic vinaigrette

S 55 / L 80

strawberry walnut

Mixed greens, grilled chicken breast, strawberries, goat cheese & glazed walnuts in a pomegranate vinaigrette

S 70 / L 120

❖ sides ❖

Prices based on half tray order

mashed potatoes / 35

roasted red potatoes / 35

boiled red potatoes / 35

french fries / 40

roasted cauliflower / 50

glazed baby carrots / 40

green bean almandine / 45

grilled seasonal veggies / 50

roasted brussel sprouts / 60

grilled asparagus / 60

❖ entree selections ❖

pan roasted salmon

8 per/pcs

4oz pan roasted salmon in a white wine dill sauce

harp battered fish

5 per/pcs

Harp battered north atlantic cod served w/fries lemon & tartar sauce

baked buttered cod

8 per/pcs

Slow baked north atlantic cod w/ butter & herbs

roast chicken breast

6 per/pcs

Your choice of housemade guinness bbq glaze or herb & olive oil marinade

beef & guinness stew

half 80 / full 160

Tender beef, carrots, onions, celery & potatoes slowly braised in a Guinness gravy

veggie & roasted red pepper marinara

half 45 / full 90

Roasted seasonal vegetables & penne in our housemade roasted red pepper marinara

** Sub gluten-free pasta for \$25 / \$40 more*

cajun chicken alfredo

half 65 / full 130

Grilled chicken breast, spinach, tomato & penne in a spicy cajun cream sauce

** Sub gluten-free pasta for \$25 / \$40 more*

roasted garlic & shrimp pasta

half 90 / full 180

Grilled shrimp & sautéed vegetables in a roasted garlic & basil olive oil on penne

** Sub gluten-free pasta for \$25 / \$40 more*

shepherd's pie

half 75 / full 150

Savory ground beef mixed w/ peas & carrots in rich gravy, topped w/ mashed potatoes & cheddar

corned beef & cabbage

half 85 / full 170

Our famous slow cooked corned beef served w/ braised cabbage

homemade pot roast

half 90 / full 180

Tender pot roast, slow cooked in a rich beef gravy & served w/ baby carrots

three peppered beef tenderloin

*** / full 120

Tender peppercorn-crust tenderloin roast served w/ roasted garlic & herb butter

✧ irish carvery ✧

Freshly carved meat served buffet or family style

roasted turkey breast (avg. 10 lbs)

Hand carved turkey breast served w/ homemade turkey gravy

*** / full 175

honey baked spiral glazed ham (avg. 15 lbs)

Bone-in, honey glazed, pre-sliced ham

*** / full 160

smoked brisket

Hand carved, top choice, braised beef brisket served plain or w/ guinness bbq

half 100 / full 180

stuffed pork loin (avg 20lbs)

w/ homemade stuffing & drizzled w/ gravy drippings

10 per/lb

roast top round of beef (avg 25lbs)

Choice Black Angus top round served w/ a red wine demi

10 per/lb

✧ sweets ✧

Served butler of buffet style

assorted mini sweets / sm 40, lg 70

A variety of bite size sweets including pecan pie, lemon bars, apple tarts, chocolate cake & more...

homemade donuts / 12 for two dozen

Tossed in cinnamon & sugar

baked cookie & brownie assortment / sm 35, lg 60

Homemade chocolate chip cookies & chocolate fudge nut brownies

traditional bread pudding / 3.50 per piece

Classic warm bread pudding, slow baked w/ cinnamon, served plated w/ whipped cream & creme anglaise

seasonal fresh fruit platter

Available in-season & per request



party
parks

✧ themed lunch buffets ✧

ONLY AVAILABLE DURING LUNCH HOURS 11AM - 4PM

*All buffets \$15 per person *exclusive of tax & gratuity*

All items cooked to order, please allow for cook time

Min 15 guests

galway soup & salad bar

Chopped Salad / Caesar Salad / Strawberry Walnut -or- Spinach & Bleu Salad
Potato & Leek Soup / Soup de Jour

ploughman's platter

Mini Guinness BBQ Pork Sliders / Corned Beef Sliders / Assorted Cold-Cut S&wiches
Fresh Coleslaw / French Fries / Seasonal Fruit Platter

irish breakfast

Irish Bacon / Irish Bangers / Chef's Scrambled Eggs / Baked Beans
Grilled Mushrooms & Tomatoes / Toast Assortment

the blarney stone

Shepherd's Pie / Corned Beef & Cabbage / Glazed Baby Carrots
Baby Red Potatoes / House Salad -or- Caesar Salad

tillamore please

Beef & Guinness Stew / Harp Battered North Atlantic Cod / French Fries
Fresh Coleslaw / House Salad -or- Caesar

all the galway

House Salad -or- Caesar Salad / Our Famous Potato & Leek Soup / Corned Beef Sliders
Seasonal Pasta w/ Marinara / Shepherd's Pie / French Fries / McCaffery's Beer Bread

*Add Chocolate Chip Cookies & Chocolate Nut Brownies or Homemade Donuts to any buffet
for an additional \$2 per person*

✧ the pub lunch ✧

ONLY AVAILABLE DURING LUNCH HOURS 11AM - 4PM

*A sit-down, plated lunch for your guests to enjoy
All items cooked to order, please allow for cook time
Max. 30 guests, *exclusive of tax & gratuity*

the jim edwards

\$10 PER PERSON

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM:

Corned Beef on Marble Rye - our famous corned beef, swiss cheese, brown mustard on marble rye bread

Reuben on Marble Rye - our famous corned beef, sauerkraut, 1000 island, swiss cheese on marble rye

Guinness BBQ Pork Sandwich - shredded bbq pork, swiss cheese on burger bun

Ballydoyle Club - applewood smoked bacon, smoked turkey, lettuce, tomato, herbed mayo

The Vegetariat - black bean & corn patty, chipotle mayo, avocado, onion stings, lettuce & tomato on a bun

Fried Buffalo Chicken Sandwich - crispy buffalo chicken, lettuce, tomato & ranch on a toasted roll

Black Angus Burger - cooked to your liking w/ lettuce & tomato

“Each served w/ choice of House Salad, Potato & Leek Soup, Irish Chips -OR- French Fries

on the bray

\$15 PER PERSON

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM:

Chopped Salad - chicken, romaine, bacon, red onion, tomato, bleu cheese & egg

Grilled Chicken Caesar - crisp romaine, croutons, parmesan cheese, tossed in homemade caesar dressing

Goat Cheese Salad - breaded goat cheese medallions, mixed greens, caramelized walnuts, roasted beets

Chicken Pot Pie - carrots, potatoes, peas & tender chicken topped w/ puff pastry

Old Fashioned Country Meatloaf - our secret meatloaf served w/ green beans, mashed potatoes & gravy

Beef Stroganoff - tender beef chunks, rich sour cream gravy, mushrooms & onions over egg noodles

Beef & Guinness Stew - beef, carrots, onions, celery & potatoes slowly braised in our Guinness gravy

Homemade Pot Roast - tender pot roast served w/ mashed potatoes & carrots

Lunch Boxty - irish potato pancake filled w/ steak, mushrooms, caramelized onions & cheddar

Corned Beef & Cabbage - our famous corned beef, baby red potatoes, glazed carrots & cabbage

Shepherd's Pie - ground beef, peas, carrots, onions in a rich gravy, topped w/ mashed potatoes & cheddar

Harp Battered Fish & Chips - north atlantic cod, coleslaw, lemon & tartar sauce

**Each served w/ choice of House Salad -OR- Potato & Leek Soup to start*

✧ the dubliner buffet ✧

*Select one salad & one appetizer, two entrees & one dessert \$19.95 per person
Min 20 guests, *exclusive of tax & gratuity*

salads

House Salad - romaine, carrots, cherry tomatoes, cucumbers w/ dressing of choice

Spinach & Bleu - baby spinach, dried cranberries, glazed walnuts, bleu cheese, red onion, balsamic vinaigrette

appetizers

Corned Beef Bites - corned beef mixed w/ cream cheese, breaded & deep fried

Fried Pickles - pickle spears, breaded & fried until golden brown, served w/ ranch

Skewered Meatballs - homemade meatballs tossed in our Guinness bbq sauce, caribbean jerk, or marinara

Bruschetta Crisps - Housemade bruschetta w/ basil chiffonad & balsamic on an olive oil & garlic rubbed crostini

entrees

Harp Battered Fish & Chips - beer battered north atlantic cod served w/ french fries, tartar & lemon

Shepherd's Pie - savory ground beef, carrots, peas in a rich gravy, topped w/ mashed potatoes & cheddar

Veggie & Roasted Red Pepper Marinara - seasonal vegetables & penne in housemade marinara

Beef & Guinness Stew - tender beef, carrots, onions, celery & potatoes braised in our Guinness gravy

Bangers & Mashed - Irish pork sausages & homemade mashed potatoes smothered in gravy

desserts

Traditional Bread Pudding - slow baked w/ cinnamon, served warm w/ whipped cream & creme anglaise

Homemade Donuts - pillowy donuts tossed in cinnamon sugar, served w/ creme anglaise

Chocolate Chip Cookies & Chocolate Nut Brownies - freshly baked assortment

All dinners are served w/ Unlimited Homemade Irish Chips

✧ the kilclaren buffet ✧

*Select one salad & two appetizers, two entrees & two desserts / \$24.95 per person
Min 20 guests, *exclusive of tax & gratuity*

salads

House Salad - romaine lettuce, carrots, cherry tomatoes, cucumbers w/ dressing of choice

Classic Caesar - romaine lettuce, croutons, parmesan cheese in our homemade caesar

Spinach & Bleu - baby spinach, dried cranberries, glazed walnuts, bleu cheese, red onion, balsamic vinaigrette

Chopped Salad - chicken, bacon, red onion, bleu cheese, tomato, egg, citrus vinaigrette

appetizers

Corned Beef Bites - corned beef mixed w/ cream cheese, breaded & deep fried

Reuben Croquettes - shredded potatoes, corned beef, sauerkraut & swiss cheese, rolled & deep fried

Skewered Meatballs - homemade meatballs tossed in our Guinness bbq sauce, caribbean jerk, or marinara

Fried Pickles - pickle spears, breaded & fried until golden brown, served w/ ranch

Pretzel Bites - mini soft & salted pretzel bites served w/ cheese

entrees

Veggie & Roasted Red Pepper Marinara - seasonal vegetables & penne in housemade marinara

Cajun Chicken Alfredo - grilled chicken breast, spinach, tomato & penne in a spicy cajun cream sauce

Baked Buttered Cod - slow baked north atlantic cod w/ butter, herbs & spices

Roast Chicken Breast - your choice of housemade guinness bbq glaze or herb & olive oil marinade

Homemade Pot Roast - tender pot roast, slow cooked in a rich beef gravy on a bed of mashed potatoes

desserts

Traditional Bread Pudding - slow baked w/ cinnamon, served warm w/ whipped cream & creme anglaise

Homemade Donuts - pillowy donuts tossed in cinnamon sugar, served w/ creme anglaise

Chocolate Chip Cookies & Chocolate Nut Brownies - freshly baked assortment

All dinners are served w/ Unlimited Homemade Irish Chips

✧ the ballydoyle buffet ✧

*Select one soup, two salads, one carving item, one entrees, two sides & one dessert / \$29.95 per person
Min 20 guests, *exclusive of tax & gratuity*

soups & salads

House Salad - romaine lettuce, carrots, cherry tomatoes, cucumbers w/ dressing of choice

Classic Caesar - romaine lettuce, croutons, parmesan cheese in our homemade caesar

Spinach & Bleu - baby spinach, dried cranberries, glazed walnuts, bleu cheese, red onion, balsamic vinaigrette

Strawberry Walnut Salad - mixed greens, chicken, strawberries, goat cheese & candied walnuts

Potato & Leek Soup - our famous cream of potato soup w/ bacon & celery

Soup de Jour - one of our special soups of the day

irish carbery

Savory Roasted Turkey - boneless turkey rubbed w/ herbs & spices, served w/ homestyle gravy

Stuffed Pork Tenderloin - lean pork tenderloin filled w/ stuffing & served w/ gravy

Honey Glazed Ham - bone in, honey baked ham

Smoked Brisket - top choice, braised beef brisket served plain or w/ guinness bbq

entrees

Veggie & Roasted Red Pepper Marinara - seasonal vegetables & penne in housemade marinara

Baked Buttered Cod - slow baked north atlantic cod w/ butter, herbs & spices

Roast Chicken Breast - your choice of housemade guinness bbq glaze or herb & olive oil marinade

Homemade Pot Roast - tender pot roast, slow cooked in a rich beef gravy

Three Peppered Beef Tenderloin - tender peppercorn crusted roast w/ roasted garlic & herb butter

sides

Mashed Potatoes - bursting w/ butter & cream

Colcannon or Champ - our mashed potatoes mixed w/ braised cabbage or green onion

Roasted Red Potatoes - rosemary & thyme seasoned baby potatoes

Seasonal Vegetable Medley - fresh seasonal vegetables sautéed w/ garlic & olive oil

Roasted Cauliflower - whole cauliflower head roasted w/ garlic butter

Roasted Brussel Sprouts - in a balsamic glaze & applewood smoked bacon bits

desserts

Traditional Bread Pudding - slow baked w/ cinnamon, served warm w/ whipped cream & creme anglaise

Homemade Donuts - pillowy donuts tossed in cinnamon sugar, served w/ creme anglaise

Chocolate Chip Cookies & Chocolate Nut Brownies - freshly baked assortment

the limerick buffet

*Select one soup, two salads, one carving item, two entrees, two sides & two desserts / \$38.95 per person
Min 20 guests, *exclusive of tax & gratuity*

soups & salads

House Salad - romaine lettuce, carrots, cherry tomatoes, cucumbers w/ dressing of choice

Classic Caesar - romaine lettuce, croutons, parmesan cheese in our homemade caesar

Chopped Salad - chicken, bacon, red onion, bleu cheese, tomato, egg, citrus vinaigrette

Spinach & Bleu - baby spinach, dried cranberries, glazed walnuts, bleu cheese, red onion, balsamic vinaigrette

Strawberry Walnut Salad - mixed greens, chicken, strawberries, goat cheese & candied walnuts

Potato & Leek Soup - our famous cream of potato soup w/ bacon & celery

Soup de Jour - one of our special soups of the day

irish carvery

Honey Glazed Ham - bone in, honey baked ham

Savory Roasted Turkey - boneless turkey rubbed w/ herbs & spices, served w/ homestyle gravy

Stuffed Pork Tenderloin - lean pork tenderloin filled w/ stuffing & served w/ gravy

Smoked Brisket - top choice, braised beef brisket served plain or w/ guinness bbq

entrees

Pan Roasted Salmon - 4 oz. pan roasted salmon in a white wine dill sauce

Corned Beef & Cabbage - our slow cooked corned beef & braised cabbage

Baked Buttered Cod - slow baked north atlantic cod w/ butter & herbs

Harp Battered Fish - beer battered north atlantic cod, deep fried

Bistro Steak Medallions - grilled medium rare, served w/ a rich red wine mushroom demi

Three Peppered Beef Tenderloin - tender peppercorn crusted roast w/ roasted garlic & herb butter

sides

Mashed Potatoes - bursting w/ butter & cream

Colcannon or Champ - our mashed potatoes mixed w/ braised cabbage or green onion

Roasted Red Potatoes - rosemary & thyme seasoned baby potatoes

Grilled Asparagus - grilled & brushed w/ butter, salt & pepper

Roasted Cauliflower - whole cauliflower head roasted w/ garlic butter

Roasted Brussel Sprouts - in a balsamic glaze & applewood smoked bacon bits

Seasonal Vegetable Medley - fresh seasonal vegetables sautéed w/ garlic & olive oil

desserts

Traditional Bread Pudding - slow baked w/ cinnamon, served warm w/ whipped cream & creme anglaise

Homemade Donuts - pillowy donuts tossed in cinnamon sugar, served w/ creme anglaise

Chocolate Chip Cookies & Chocolate Nut Brownies - freshly baked assortment

theme buffets

*Available upon request, *exclusive of tax & gratuity*

the irish bbq

*Perfect for summertime on our patio - 29.95 per person
Min 25 guests*

Country Potato Salad - boiled red potatoes, bacon, fresh parsley, red onion & our creamy dressing

Corn on The Cobb - corn on the cob, grilled & smothered in butter

BBQ Pork Ribs - baby back ribs, glazed w/ our Guinness bbq sauce

Smoked Brisket - top choice, braised beef brisket served plain or w/ guinness bbq

Smithwicks Beer Marinated Chicken - bone-in chicken breasts, marinated in Smithwicks

Apple Crisp

**Irish BBQ is served w/ our homemade cole slaw*

craft beer dinner

We can pair any of our buffets w/ our premium craft beer.

Prices include 10oz sample size of the paired beer.

Includes qualified staff member to talk about the pairings.

3 Craft Beer Pairing - Beers paired w/ 3 of your buffet items for \$15 per person

5 Craft Beer Pairing - Beers paired w/ 5 of your buffet items for \$20 per person

whiskey dinner

We can pair any of our buffets w/ our delicious whiskey

Prices include 2oz sample size of the paired whiskey.

Includes qualified staff member to talk about the pairings.

Beginner Pairing - Three entry level whiskeys paired w/ your dinner for \$15 per person

Intermediate Pairing - Three mid-level priced whiskeys paired w/ your dinner for \$25 per person

Expert Pairing - Three high-end priced whiskeys paired w/ your dinner for \$30 per person

✧ terms & policies ✧

- All parties must be booked in advance & food ordered from the catering / party program menu. Please note that the following policies apply:
- All Parties of 20+ people must pre-order or select a limited menu in conjunction w/ the onsite event coordinator. These must be agreed w/in 7 days of the event. No changes or exceptions can be accommodated after this 7 day deadline has passed. This ensures we can source product & commit proper staffing for your party.
- Reservations should be confirmed, including any applicable deposit paid at least 7 days prior to the event.
- Any parties of 20+ that book w/in 72 hours of an event will be required to select from a limited menu provided by the onsite event coordinator.
- Parties less than 20 can & will be accommodated at the discretion of the event coordinator w/ up to 24 hours notice of the proposed event. Menu availability will depend on party size & menu options chosen.
- Party location will remain intact + exclusive for the agreed duration of the event. We reserve the right to begin seating other customers or allowing them into the area following a 15 minute grace period after the agreed event finish time.
- A credit card is required to hold the room at time of booking.
- Prices may change due to holidays or certain events. Ballydoyle reserves the right to amend or adjust pricing due to such events or at times when dem& is higher than normal (e.g. Mother's day / Thanksgiving / Christmas / etc).
- Food + Beverage Prices are subject to 20% Service Charge & all applicable State + Local Sales Tax.
- Full payment of all Food + Beverage is required at the conclusion of your event.
- Cancellation w/in 72 hours of an event requires full payment of food per agreed menu information above.



www.ballydoylepub.com